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PATENT  
CONFIRMATION NO. 8287  
CUSTOMER NO. 03000  
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IN THE UNITED STATES PATENT AND TRADEMARK OFFICE  
PATENT EXAMINING OPERATION

Applicants : Didier COLAVIZZA and Arnaud DENIAUD  
Application Serial No. : 09/716,639  
Filed : November 20, 2000  
Invention : NEW BAKER'S YEASTS AND STRAINS  
FOR THEIR PREPARATION  
Group Art Unit : 1761

PRELIMINARY AMENDMENT

Commissioner for Patents  
Washington, D.C. 20231

Sir:

Please amend the above-identified application in the following manner:

IN THE SPECIFICATION:

*Handwritten:* 7-10-01 before  
Page 1, line 3, after the title, add the subheading BACKGROUND OF THE

INVENTION

*Handwritten:* 7-10-01 between line 22 + 23  
line 24, after the fifth paragraph ending with "USA", add the subheading

PRELIMINARY ASPECTS OF THE INVENTION;

*Handwritten:* 7-10-01 between line 25 + 26  
Page 3, line 26, before the last paragraph, add the subheading -- STRAINS OF

YEAST USED IN THE INVENTION;

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11 between line 26+27 fourth  
Page 10, line 20, after third paragraph, add the subheading DESCRIPTION OF THE

DRAWINGS; and

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12 between line 4+5  
Page 10, line 29, after fourth paragraph, add the subheading DETAILED  
DESCRIPTION OF THE PREFERRED EMBODIMENTS.

IN THE CLAIMS:

Please amend Claim 19 as follows:

A1 19. (Amended) Process for the preparation of baker's yeast according to claim 16, wherein the said starting strain is cultivated according to a process comprising a discontinuous inflow of molasses during the whole or part of the last cycle of cultivation.

Please amend Claim 22 as follows:

A2 Claim 22. (Amended) Process for the production of breadmaking doughs according to claim 20, wherein the new baker's yeast used is in the form of a frozen intermediate dry yeast product.

Add the following claims:

23. Process for the preparation of baker's yeasts according to claim 17 wherein the said starting strain is cultivated according to a process comprising a discontinuous inflow of molasses during the whole or part of the last cycle of cultivation.

A3 24. Process for the preparation of baker's yeasts according to claim 18 wherein the said starting strain is cultivated according to a process comprising a discontinuous inflow of molasses during the whole or part of the last cycle of cultivation.--

25. Process for the production of breadmaking doughs according to claim 21 wherein the new baker's yeast used is in the form of a frozen intermediate dry yeast product.

**AMENDMENTS TO THE SPECIFICATION**

**The specification is amended as follows:**

**On page 5, in the <sup>Second</sup> ~~first~~ paragraph:**

7-10-07  
The control strain and the various tested strains were cultivated on cane molasses in pilot installations. The scheme of the cultivation on cane molasses, used here, is the one disclosed in example 3 of US patent 5,741,695 from line 40, column 12, to line 26, column 13, wherein the strains were propagated in several stages of aerobic multiplication and the fresh yeast was collected, washed and filtered, using the conventional materials employed in yeast production and the conventional manufacturing processes, such as the materials and processes described in "Yeast Technology" by Gerald Reed and Henry J. Pepler (1973), the Avi Publishing Company Inc. or in the chapter "Production of Baker's Yeast", Gerald Reed, published by Prescott and Dunn's Industrial Microbiology, 4<sup>th</sup> Edition, edited by Gerald Reed, the Avi Publishing Co., Inc., second printing 1983.

Particular care was taken to ensure that all nutriments required in small quantities in yeast, minerals, (macroelements and oligoelements) and vitamins (biotin and Group b vitamins) were present at least in the largest quantities recommended in the reference work cited above. These tests are in general carried out as indicated in French Patent No. 7739149, European Pat. No. 0008554 and U.S. Pat. No. 4,396,632. Particular care was taken to obtain the yeasts in a well washed condition and to chill the cream and the filtered yeasts rapidly to 2°C.

The last stage of multiplication of the yeast resulting in a highly active compressed fresh yeast is more specifically carried out as follows:

dilution of the culture medium at the end of commercial multiplication:

$$\frac{\text{Weight of yeasted wort in the vat}}{\text{Quantity of molasses with 50\% total sugar content expressed as sucrose}} = 5.2$$

These tests are preferably carried out with a mixture of 90% of beet molasses and 10% of cane molasses, these molasses (beet molasses and blackstrap molasses) should be of good quality, i.e.,